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# Operating instructions

Unit:      **Refrigerated counter**  
(with own chilling unit)

Model:      **KTTM 1 - K**



**To ensure perfect operation please take note of the information and instructions included with the delivery before commissioning the unit!**

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## Explanation of symbols used



Important passage in the text



Additional information



Environmental information



Take note



Implement

## 1. Introduction



Thank you for choosing a G.S. Stolpen GmbH & Co. KG refrigerated counter.

The units our company provides are used exclusively for the storage of flash-frozen foods in accordance with their instructions in the temperature range -20...-15° at an ambient temperature of +16...+32°C. In this range they work reliably, outside this range we cannot be made responsible for irregularities, in particular deviations in temperature.

This product, made completely from stainless steel, consists of a double-walled basic frame with a jointless floor design. In between is the energy-saving insulating body made of fine-pored, CFC-free rigid foam. The basic frame can be mounted on pedestals with adjustable feet or on bases provided by the customer

All standard materials in the catering business, such as stainless steel, wood or granite, can be used as a cover – these are usually worktops.

The fronts of the frames are manufactured with double-walled insulated double doors, which are lockable on request and have integrated handle strips.

Standing grilles with height-adjustable slide-in strips to accommodate GN containers or grilles are fitted as standard.

(Grilles and containers are not included in the delivery!)

An integrated door frame heater ensures it is easy to open the double doors

The basic frames allow other basic food serving units to be seamlessly added.

Only use the unit in the way and for the purpose specified here in the operating instructions.  
Misuse may lead to damage to property or personal injury.

Repairs and technical maintenance may only be carried out by specialist personnel authorised to do so. Where necessary please contact your dealer.

### List of models:

<b>KTTM 1-65-1R/L</b>	Basic frame H= 650 mm with a refrigerating compartment (GN 1/1
<b>KTTM 1-65-2R/L</b>	Basic frame H= 650 mm with two refrigerating compartments (GN

1/1)

**R:** Machine room and displays right      **L:** Machine room and displays left

Our units are factory-tested according to DIN VDE 0701.

## **2. Scope of delivery**

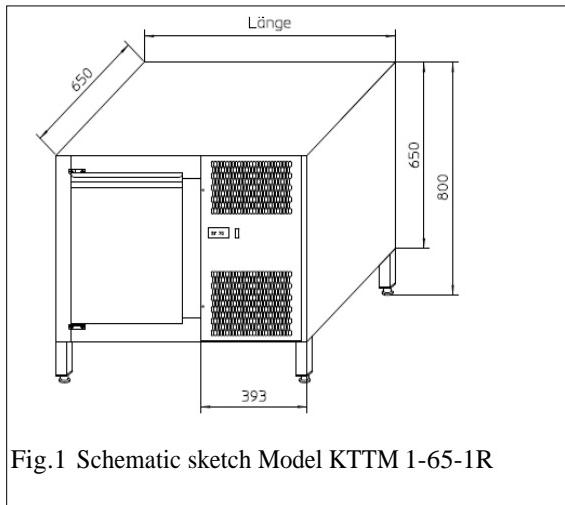


Fig.1 Schematic sketch Model KTTM 1-65-1R

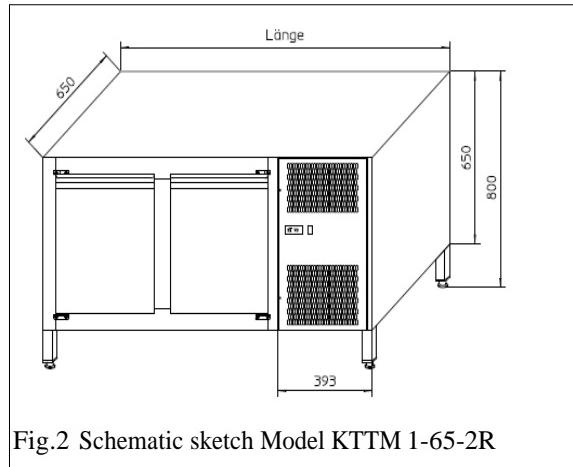


Fig.2 Schematic sketch Model KTTM 1-65-2R

The refrigerated counter is supplied with the following components:

- Basic unit standard design (basic frame with double doors)
- if applicable extras in accordance with delivery note  
(e.g. worktop, pedestal, built-in fitments )
- Operating instructions

### **3. Technical data**

Temperature range	°C	-20 ... -15
Power requirements		230V~/ 50 Hz
Nominal power	kW	max. 0,5
Fuse	A	10

<b>MODEL :</b>		<b>KTTM 1-65</b>	
		<b>9.3</b>	<b>13.8</b>
Unit dimensions:	Length	mm	930
	Height	mm	650
	Depth	mm	650
Dimension freezing compartment (LxBxD )	mm	1x GN 1/1	2x GN 1/1
Usable volume	l	100	210

Table. 1

### **Refrigeration**

The refrigerated counters are fitted with a compact refrigeration unit and have a temperature control controlled by a micro-processor that adheres to its set value temperature and displays the work status. In the case of irregularities occurring and posing risks to your chilled goods, the unit gives a visual and acoustic alarm.

The circulating air system ensures the cooling temperature is even throughout the refrigerated unit. An electric resistance heating unit defrosts the evaporators quickly and optimally. The process is time-controlled so that there is no impairment of the chilled goods.

The resultant defrost water is evaporated by means of hot gas.

Evaporators and pipes are powder-coated to protect against corrosion.

The refrigerant used is R404a.

### The temperature controller ST 710 KOKA.12 (Standard)

in conjunction with the adjacent circuit breaker is your communications system for refrigerating. You will find a precise introduction to how it works in the "Controller ST 710-KOKA.12" operating instructions.

You have the option of replacing this controller with another model.

The temperature controller can be calibrated exactly to your requirements in line with these operating instructions. Because a little practice is required here, please hand this work over to your refrigeration service team

<b>Explanation membrane keys</b>	
1 (SET)	SET key
2 (▼)	Membrane key for adjusting the set value downwards (...-20 °C)
3 (▲)	Membrane key for adjusting the set value upwards (...-15 °C)
10	ON/OFF key
	A red illuminated dot shows for symbols 4, 5 and 6
4	Evaporator fan running (circulating air on )
5	Defrosting process timing as per controller setting
6	Compressor running



Table.2 with Fig. 3

### **4. Installation and commissioning**



**All installation work is to be carried out by trained skilled personnel only!** Please contact the company responsible for your maintenance.  
**Always switch off the power supply when working on the electrotechnical system!**

Take the refrigerated counter to its designated position. Take care when doing so that the unit is not lifted by the cover during transportation and that it is not transported on its side or upside down.

When positioning the feet the worktop is aligned by turning the adjustable feet.

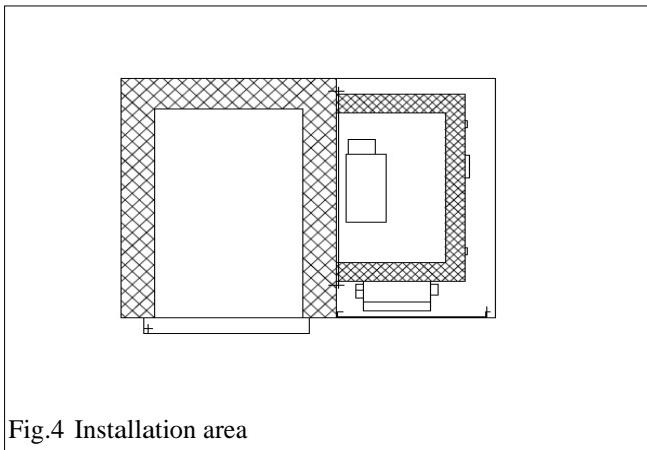
Correct the height and the horizontal position of the worktop by turning the adjustable feet. A max. offset of ±15mm is possible. If you are mounting the counter on a base, the customer's own data must be used for adjustment.

Do not set up the unit right next to radiators and do not block the ventilation grilles.

The refrigeration system is delivered ready to plug in.  
A Schuko socket appropriate for the room and the output should be installed as the Elt connection point, or alternatively you can switch the unit on at the terminal box.

**Never work with extension cables!**

**⚠ After transportation and before being switched on for the first time, the unit should be left for around 30 minutes to prevent damage to the refrigeration system.**



 Put the plug in the socket, set the unit switch to I, the switch and display light up. After a few seconds the display shows the current refrigerating unit temperature and soon after that the solenoid valve and the fan start to work. Close doors and drawers, refrigeration starts.

### Changing the set value temperature

When you press **SET**, the display shows the temperature we have set for the refrigerated unit. If you want to change this temperature, press **▼** or **▲** briefly at the same time as **SET** and the temperature changes up or down within the preset limits (see Controller setting)



**Please observe:**

The following information will save energy and avoid cold-insulating frost forming too quickly on the evaporator. This reduces the cooling performance considerably!

- The unit is not a flash-freezer! So please select your set value temperature within the temperature range we give, between -20 °C und -15 °C. Avoid lower temperatures and do not open doors unnecessarily.
- Always keep chilled goods packed or in closed containers.
- Do not store flammable liquids and aggressive media!
- The refrigerated unit may need a cooling period of 60 minutes max. to reach its operating temperature (as per DIN specification). Only then may you load the unit with chilled goods.

## **5. Cleaning and maintenance**



**The unit must be always switched off for cleaning  
Never hose out or sluice the unit.**

To clean the unit use damp cloths and standard, non-abrasive and always chlorine-free, non-bleaching cleaning agents!

Chlorine encourages the unwanted onset of rust in stainless steel!

A damp cloth is adequate for cleaning the magnetic profile frames.

The profile frames sit in a dovetail groove and so are easy to shift. However we do not recommend taking the frames out of their mounting every time the unit is cleaned.

Make sure that the frames are always kept pliant.

The refrigerated counters are designed in accordance with the DIN specification for an ambient temperature of +16 to +32 °C and only work reliably within this range!

Defrosting on a regular basis is no longer necessary, because defrost intervals are provided in the cooling program. If too much frost forms as a result of improper storage or faulty handling, for example operating with a door open, manual defrosting may become necessary. To do this activate the ON key for the controller for around three seconds. The defrost mode is carried out in accordance with the time programmed in the controller. Afterwards the controller automatically returns to the standard cooling program.



**Never defrost the unit mechanically, with chemicals or using external heat sources!**

The main maintenance task for the compact refrigeration unit is cleaning the condenser. To do this remove the grille, exposing the condenser fins. Clean them using a brush or a powerful vacuum cleaner.

If the set value temperature that has been set is not reached within a specific time, our electronic cooler regulator gives an alarm signal.

This can be triggered by the following

1. The adjacent cooling capacity is too low, as a result of the condenser being dirty
2. The refrigerated unit has not been closed properly.
3. Error in the control



It is also important to check the position of the temperature sensor. This must be fixed in the intake air stream. The sensor temperature and refrigerated unit temperature displays can be calibrated or adjusted proportionally (actual value correction).

Your maintenance company will carry out this work according to the terms of the agreement.

## **6. Disposal**



**This unit may only be disposed of by an authorised disposal company!**

In addition we are happy to help you look for and choose a suitable disposal partner.

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## **7. Warranty**

This system is designed exclusively for the application described in Section 1.

**Any use of this product deviating from this application will result in the forfeiture of guarantee and warranty claims.**

Guarantees and claims under warranty are regulated by the current general terms of sale, delivery and payment of G.S. Stolpen GmbH & Co. KG.

The warranty lasts one year and is extended by a further year with the concluded maintenance contract. Exceptions to this are PMP frames, glass and standard illuminants.

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### Spare parts list (Table.5)

<b>No.</b>	<b>Name</b>	<b>Order number</b>	<b>KTTZ 1-65</b>	
			<b>-1R/ L</b>	<b>-2R/ L</b>
1	Compact refrigeration unit KSS 5F right R404A	AK-001-00033	X	X
2	Compact refrigeration unit KSS 5F left R404A	AK-002-00034	X	X
3	Evaporator VD 1,6 L4	AK-004-00027	X	X
4	Temperature controller ST710 KOKA.12	ET-001-00055	X	X
5	Temperature sensor 2 m long TF PTC	ET-001-00008	X	X
6	Rocker switch green, bel. MD 36 L T120	ES-003-00022	X	X
7	Bearing bush for door hinge	LA-001-00001	X	X

### Wear parts list (Table 6)

If you need a new magnetic profile frame, please measure the width and height of the door panel or drawer panel to the millimetre and include this dimension with your order.

<b>No.</b>	<b>Name</b>	<b>Order number</b>	<b>KTTZ 1-65</b>	
			<b>-1R/ L</b>	<b>-2R/ L</b>
1	PMP frame 407x525 No. 171	KG-004-00061	X	X